Owner's Manual

GEMINI MASTER CHEF MULTIFUNCTION THERMOFAN

UNDER COUNTER OVEN

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DEFY

www.defy.co.za

INTRODUCTION

Congratulations on the purchase of this quality appliance.
We, the manufacturer, trust that you will enjoy many years of trouble free use. Please read these instructions carefully before using the oven. This book will provide you with information on how to operate and care for your appliance in order that you gain the maximum benefit from it.

UNPACKING

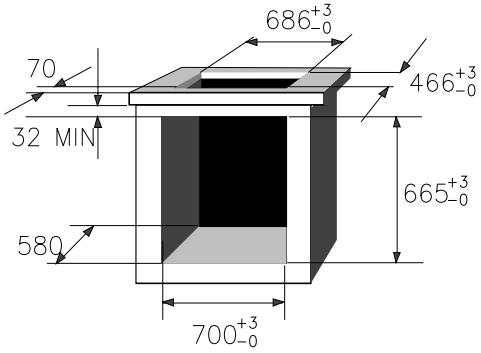
- Please ensure that packaging material is disposed of in a responsible manner. Plastic bags should be cut up to prevent children playing with them and accidentally suffocating.
- Remove all packing from the oven cavity and position the accessories.
- If the appliance is damaged in any way, do not use it. Report the damage to your dealer, who will take the necessary corrective action.

CUPBOARD DESIGN

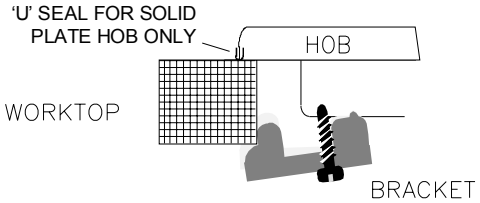
- Cooking appliances generate considerable heat. The layout and materials of the mounting cabinet should take account of the characteristics of the oven.
- Surfaces immediately adjacent to the oven should be able to withstand temperatures of up to 100°C without delaminating or discolouring.
- Gemini ovens exhaust through a vent in the upper part of the handle. The vent in the lower part of the handle is an air intake.
- Gemini ovens are designed for installation with cupboard doors which provide at least 100mm. clearance alongside and above the oven. The overhanging worktop may be subjected to heat as well as condensation if moist foods are being cooked.
- Note that the oven door is reversible and may hinge from the left or right. Consult the nearest Defy Service Centre and they will advise the correct procedure.

INSTALLATION

Aperture



Hob fixing bracket



- The hob should be installed in a ventilated cupboard fitted with a sturdy work-top and must be secured using the fixing brackets provided.
- Place the oven on the floor in front of the aperture and make the electrical connection before installing. This will ensure enough cable length for subsequent servicing.
- Lift off the top trim and unscrew the bottom trim. This will expose the fixing holes.
- Secure the oven to the cabinet using suitable screws. (Fasteners are not provided.)
- Replace the top and bottom trims.

"This appliance must be earthed and the manufacturer and the seller do not accept responsibility for any damage due to incorrect installation or electrical connection."

ELECTRICAL INSTALLATION

Earth leakage
This appliance should not be connected through an earth leakage system.
Refer to S.A.B.S. 0147.

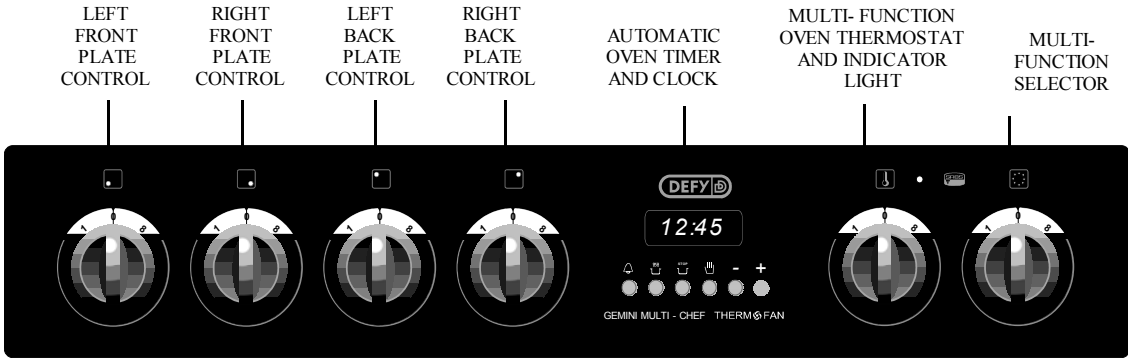
Connection to the power supply must be carried out by a licensed electrician, who will ensure that the oven is correctly connected and safely earthed. The rated current is printed on the serial number label attached to the oven bottom trim.
The appliance must be connected to the mains through a double pole isolating switch which has a minimum clearance between the contacts of 3 mm. in both poles.
A means for disconnection must be provided in the fixed wiring.

Hob to oven connection—Two 6 pin electrical plugs are used. (Refer to label on oven)

SAFETY ADVICE

- Only use the appliance for preparing food.
- Always keep children away from the appliance when it is in use.
- Do not leave hot fat or oil unattended. If overheating occurs, these could catch fire.
- Switch off the power at the mains in the event of a fault or when cleaning the appliance.
- Do not store flammable items in the oven. If the oven is inadvertently switched on, these could catch fire.
- Never cover the bottom oven element with aluminium foil. Cooking times will be affected and the oven enamel could be damaged.
- Avoid spilling fruit juice, particularly citrus, on the appliance as it could damage the enamel.
- Always keep the oven door gasket clean as this will enable the door to seal properly.

THE CONTROL PANEL

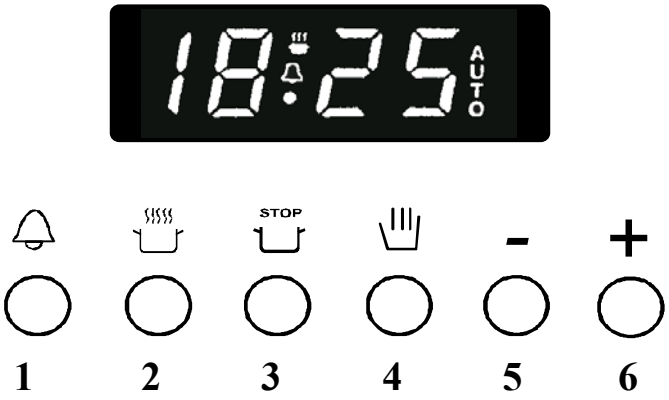


THE OVEN THERMOSTAT IS MARKED DOWN TO 70°C.
WHEN SET TO THIS POSITION, THE OVEN MAY BE USED AS A WARMER

AUTOMATIC OVEN TIMER / CLOCK

BUTTON FUNCTIONS

1 = MINUTE MINDER
2 = COOKING PERIOD
3 = STOP TIME
4 = MANUAL CONTROL
5 = SUBTRACT
6 = ADD



SETTING THE TIME OF DAY

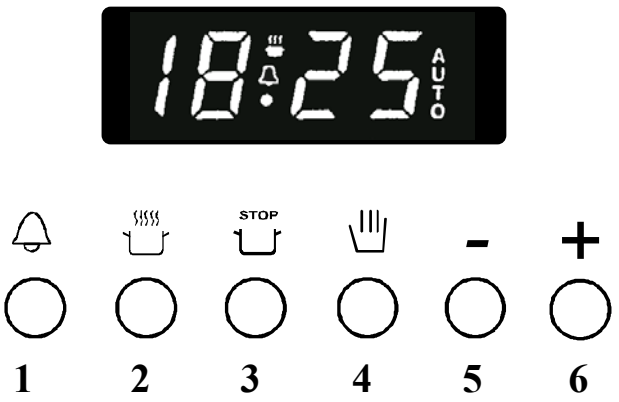
- When the power is first connected (or after a power failure), the clock display will flash **00.00**.
- To set the clock, press buttons **1** and **2** and hold them down.
- Press button **5** or **6** until the correct time of day is displayed.
- Release the buttons. The clock is now set.
- Please note that the clock has a 24 hour display.
- For example 3.00 PM will be displayed as 15.00.

MINUTE MINDER

- Suppose that you wish to time the boiling of a 5 minute egg.
- First boil the water
- Press and hold button **1**. The display will show **00.00**
- Press button **6** until the display shows **00.05**
- Release the buttons and place the egg in the boiling water. The display will again show the time of day.
- After 5 minutes the timer will emit an electronic tone which lasts for about one minute (2 beeps every 2 seconds). To cancel the tone, press any of the buttons.

Note:

- During the operation of the minute minder, the remaining time may be displayed by pushing button **1**
- The minute minder can be used simultaneously and independent of any automatic control program
- The display will always revert to the time of day after any program has been set.



SWITCHING THE OVEN ON AND OFF AUTOMATICALLY (AUTOBAKE)

Autobake is intended for dishes such as roasts and casseroles. These are not affected by a waiting period in a cold oven.

- Prepare your meal and place it in the oven.
- Set the cooking period required by pressing buttons **2** and **6** until the desired period is displayed.
- Set the stop time by pushing buttons **3** and **6** until the desired stop time is displayed.
- Release the buttons and the clock will again display the time of day.
- The word **AUTO** will light up on the clock display.
- Set the **multi function selector** where applicable to the desired cooking function.
- Now set the **oven thermostat** to the desired temperature setting

The automatic control will automatically switch the oven on and the symbol will light up in the clock display.

Cooking will commence at the selected temperature and for the selected cooking period. The oven will automatically switch off at the selected stop time and emit an electronic tone for about one minute (4 beeps every 2 seconds).To cancel the tone, press any of the buttons.

- The word **AUTO** will flash until button **4** is pressed and manual control is restored.
- Return the **multi function** selector to the **OFF** position
- The oven **thermostat** must be turned to the **OFF** position in an anticlockwise direction.

Example:

Suppose the time of day is now 13h00. The food needs to be cooked for 2 hours at 180°C and it should be ready to serve at 18h00. Here's what to do.

- Ensure the clock is set to the correct time of day, **13.00.**
- Press buttons **2** and **6** until **02.00** is displayed
- Press buttons **3** and **6** until **18.00** is displayed.
- Set the oven thermostat to **180°C** and the multi function selector to or

Hint:

It is not advisable to use the Autobake function for cooking periods that are less than 60 minutes.

SWITCHING THE OVEN OFF AUTOMATICALLY

Suppose you have to go out and you will not be back in time to switch off a meal already cooking in the oven and requiring another 40 minutes before it is done. Proceed as follows:

- Press and hold button **2**. The clock will display **00.00**.
- Press button **6** until the clock displays **00.40**.
- Release the buttons and the clock will again display the time of day.
- The word AUTO and will light up in the display.
- After 40 minutes the oven will switch off automatically and emit an electronic tone for about one minute. (4 beeps every 3 seconds)
- To cancel the tone, press any of the buttons.
- The word **AUTO** will flash until button **4** is pressed and manual control is restored.
- Return the **multi function** selector to **OFF**
- The oven **thermostat** must be turned to the **OFF** position in an anticlockwise direction.

Important

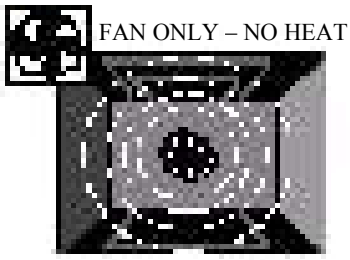
If the Automatic start and or stop functions are not required, the clock must be set to manual mode. Unless this is done, the oven will not work. **Press button 4**

MULTI FUNCTION OVEN

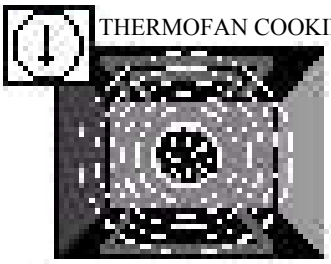
The Defy multifunction oven allows a choice of 5 distinctly different cooking modes.

1. Fan only (defrosting)
2. Thermofan cooking
3. Conventional cooking
4. Conventional grilling
5. Turbo grilling

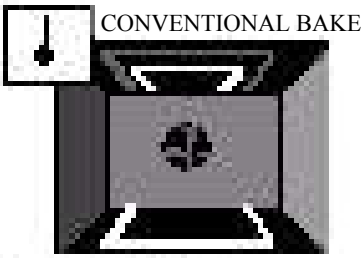
THESE ARE SELECTED USING THE MULTI-FUNCTION KNOB



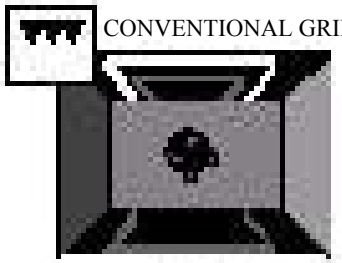
1 The fan blows ambient air over the frozen food



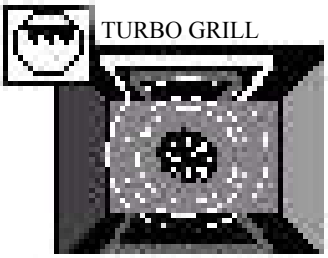
2 Uses the fan and the rear bake element



3 Uses the top heat and bottom bake elements



4 Uses the top grill element only



5 Uses the fan and the top grill element

1. FAN ONLY (DEFROSTING) OPERATION

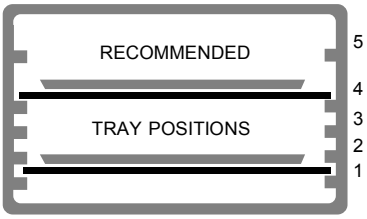
- Ensure that the timer is set to manual. (Press button **4.)**
- Set the multi function knob to **fan only**. In this mode the fan at the back of the oven will circulate air at room temperature, substantially reducing the defrosting period required for frozen food placed in the oven.
- After defrosting is complete, the multi function knob must be turned to **0**.

2. THERMOFAN COOKING OPERATION

Thermofan cooking differs from conventional cooking in that it uses the principle of forced convection within the oven. The advantages are:

1. Both trays can be used at the same time.
2. Different dishes can be cooked simultaneously without flavour or aroma transfer. Hence fish, meat and cakes can be baked at the same time.
3. The oven door may be opened at any time for inspection purposes without risk.
4. Spit-roast chickens may be done without using a rotisserie.
5. Cooking is done at slightly lower temperatures (10°C TO 20°C)

Cooking



- Ensure that the timer is set to manual. (Press button **4)**
- Set the multi function knob to **Thermofan** cooking.
- Set the oven thermostat to the required temperature.
- The indicator light will glow and remain on until the oven has reached the selected temperature. When the indicator light switches off, the food should be placed in the oven. During cooking the indicator light will cycle on and off as the oven thermostat maintains the selected temperature
- After completion, the thermostat and multi function knob must be returned to **0**.

Baking guide

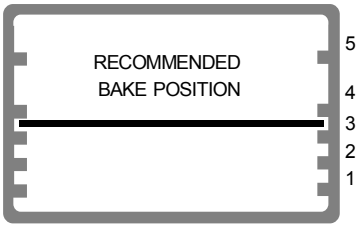
- Thermofan *baking* is done with the oven trays in position on top of the wire shelves. Unused trays must be kept in position to facilitate proper airflow.
- For small items the entire area of each tray may be utilised. Larger items should be placed towards the front of each tray.
- All ovens extract a certain amount of moisture from the food being cooked. The much greater capacity of the Thermofan oven allows more food to be cooked and thus more moisture may be released. This is normal and not detrimental to the food or the oven.
- For professional results and perfect browning, open the oven door when half the baking time has lapsed. Then turn the baking tins around so that the sides previously facing the back of the oven now face the front.

Caution: Thermofan baking relies on good contact between the bottom of the cake tin and the oven tray. Do not use spring form baking tins with a raised bottom. The lack of contact will cause the bottom of the cake to be underdone. These tins may be used on a wire shelf where no insulating air space is created.

3. CONVENTIONAL BAKE

- Ensure that the timer is set to manual and set the multi function knob to conventional bake.
- Set the oven thermostat to the required temperature. The indicator light will glow and remain on until the oven has reached the selected temperature.
- When the indicator light switches off, the food should be placed in the oven.
- During cooking the indicator light will cycle on and off as the oven thermostat maintains the selected temperature
- After completion return the **multi function** selector and **oven thermostat** to **OFF** in an anti clockwise direction.

Baking guide



- Where possible, bake on the middle shelf position (3) in the oven.
- Do not use the baking trays as these are exclusively used for Thermofan baking
- Place the food halfway between the back of the oven and the door.
- Do not open the oven door until at least two thirds of the baking time has lapsed.

4. CONVENTIONAL GRILL

- **The oven door must remain partially open (about 50 mm)**
- Use only a wire shelf when grilling as the intense heat could warp baking trays.
- Ensure that the timer is set to manual mode.
- Turn the multi function knob to conventional grill.
- Set the oven thermostat to 230°C.
- Pre-heat the roast pan and broiler for 5 minutes under the grill element to help seal the meat.
- Place the food on the roast pan and place this on a wire shelf near to the grill element.
- Monitor the grilling process to avoid burning the food.

- Care must be taken not to touch the grill element while handling food in the oven.
- After completion return the **multi function selector** and **oven thermostat** to **OFF** in an anti clockwise direction.

WARNING: ACCESSIBLE PARTS MAY BECOME HOT WHEN GRILLING. TAKE CARE NOT TO TOUCH THESE PARTS AND KEEP CHILDREN AWAY.

5. TURBO GRILL

- **The oven door must remain closed when turbo grilling.**
- Turbo grilling is most suitable for meat, as drying out and shrinkage will be reduced
- Turn the selector knob to Turbo Grill.
- Operating instructions are otherwise the same as those for conventional grilling as detailed above.

SOLID PLATES

Red dot plates

- Plates featuring a red dot in the centre are high speed, high wattage plates for increased performance
- For your safety these plates are fitted with thermal limiters. Should a plate be accidentally switched on and left unattended, the limiter will reduce the power output of the plate and minimise the risk of overheating and the possibility of fire.

Caring for Solid Plates

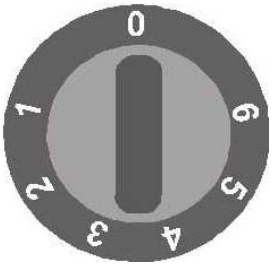
- Before using the plates for the first time, switch them on for about 4 minutes at the highest setting. This allows the factory applied protective coating to burn in.
- To prevent blotchy discolouration and corrosion, moisture from spatters and spills should be cleaned off immediately.
- To clean the plates, wipe them with a damp cloth or nylon pad. A little liquid detergent may be used. Do not use metal scourers or sharp metal objects to clean the plates.
- After cleaning, dry the plates by switching them on for a short while.
- To prevent rust, periodically apply some sewing machine oil or electrical hotplate polish - available from Defy Service Centres. Extra attention is required in areas of high humidity or in close proximity to the sea.

NOTE: THE WARRANTY DOES NOT COVER THE REPLACEMENT OR REPAIR OF RUSTED OR CORRODED PLATES.

Recommendations

- Use only pots with a solid level base. An uneven base can prolong cooking times and waste energy.
- Use pots with a base diameter slightly larger than the plate. This will ensure even heat distribution and prevent spillage from dripping onto and staining the hot plate.
- Always cover the pot with a lid. This will conserve energy and minimise spillage.
- Thermal shock could damage the plates. Do not put cold pots on very hot plates.

Plate controls—variable



- Select the heat level by turning the knob to the required setting.
- You may select any setting, even between numbers.
- 1= low , 4 = medium and 8 = high.
- The illuminated display will glow, when the plate is switched on.

CERAN SMOOTH TOP

WARNING In the unlikely event of sustaining accidental damage and cracking, switch off the appliance at the mains to avoid electric shock and have the panel replaced before further use.

Plate controls—variable

- Select the heat level by turning the plate control knob to the required setting. You may select any setting, even between numbers. 1= low, 4 = medium and 8 = high.
- The illuminated display will glow and shortly thereafter the hot surface indicator light on the hob will glow. It will remain on for 20 to 30 minutes after switch off. This is a reminder that the hob surface is still too hot to touch.

Caring for the Ceran hob

- Ceran is a tough, durable material, which provides a beautiful, functional and long lasting cooking surface. To keep it looking good, it needs to be treated with care and cleaned regularly.
- Spillage should be wiped off as soon as possible with a damp cloth, preferably while the hob is still warm.
- Clean the hob with a nylon pad and 'Smooth top cleaner'. A sample of this cleaner is supplied with the unit. Replenishment cleaner is available from all Defy Service Centres.
- If necessary stubborn spills may be removed using the blade scraper provided.
- Do not use metal scourers or coarse abrasive powders as these could scratch the Ceran.
- Regular cleaning after use will prevent dirt build up and ensure that the hob remains bright and attractive.
- Wipe the hob surround with a damp hot soapy cloth and dry.

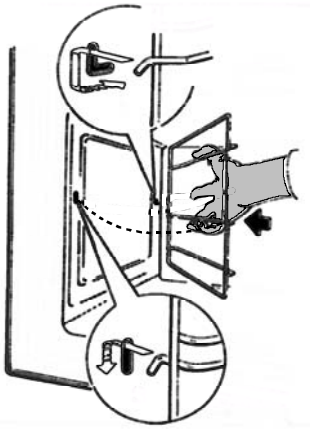
Recommendations (see also the enclosed 'CERAN' leaflet)

- Use only pots with a solid level base. An uneven base will prolong cooking time and waste energy.
- Use pots with a base diameter slightly larger than that of the thermal area. This will ensure even heat distribution and prevent spillage from dripping onto and staining the hot zone.
- Always cover the pot with a lid. This will conserve energy and minimize spillage.
- Save energy by switching the plate off 5 to 10 minutes before the end of a lengthy cooking period. The Ceran hob will retain sufficient residual heat to complete the cooking process.
- A pot with rough edges could scratch the Ceran if it were dragged across the surface of the hob.
- Any spillage of sugar solution such as jam, must be removed immediately. If allowed to cool on the Ceran it could pit and damage the surface.
- Do not cover the Ceran with aluminium foil and do not use poor quality aluminium pots. These will leave unsightly deposits which in time, could adhere to the Ceran.

MAINTENANCE

Cleaning the ovens

- Switch off the power at the wall switch, open the oven door and allow the oven to cool down.
- Remove the oven shelves, side racks, broiler, roast pan, element guard and baking trays. Wash in soapy water, rinse dry and replace.
- Clean the oven with a hot soapy cloth.
- It may be necessary to soak burnt soils with a liquid cleaner to soften them before scrubbing them with a nylon brush or scouring sponge.
- Heavy soils on the bottom of the oven may require overnight soaking under a sponge liberally sprinkled with household ammonia. The soil can then be removed the following morning by washing normally.
- Do not use metal objects or steel wool to clean the oven.
- After cleaning, fit the bottom element into the element guard hooks. Failure to observe this precaution would allow the element to rest on and possibly damage the oven enamel.
- Restore the power and re-set the timer. (see page 4)



To remove the side racks, lift and pull out the front, slide the rack forwards and lift free. Fit in reverse order

General cleaning.

- Switch the power off at the wall switch.
- Wipe down glass panels, cabinet, door, control knobs, trims and handles with a hot soapy cloth.
- Use only liquid household cleaners and avoid abrasive powders, scouring pads and caustic cleaners.
- Rinse and wipe down with a clean cloth.
- Restore the power and re-set the timer. (see page 4)

The oven light.

The oven light is switched on by the multi function knob or the oven thermostat knob (depending on model).
(1st position on the dial) and switches off when the multi function knob or thermostat is returned to **0**.

To replace a faulty light bulb, proceed as follows.

- Switch off the power at the wall switch.
- Remove the light cover by unscrewing it in an anti-clockwise direction.
- Unscrew the faulty bulb and fit a new 40 watt bulb rated for 300°C.
- Refit the light cover.
- Restore the power and re-set the timer (see page 4).

PROBLEM CHECK

Before calling a service technician to assist with a problem, PLEASE CHECK THE FOLLOWING

THE MAINS DISTRIBUTION BOARD
THE WALL SWITCH
SET THE TIMER TO MANUAL

Remember that you may be charged for a service call even during the warranty period if the fault is due to or caused by any of the above.

OWNER'S RESONSIBILITY

Since the following are not factory faults, they are the owner's responsibility.

- Damage to exterior finish.
- Breakage of glass and other components.
- Replacement of the light bulb.
- Damage through improper use or installation of the appliance.
- Damage caused by moving the appliance.
- Rusted or corroded solid plates.

SERVICE

If you have followed the instructions and still have a problem, contact the nearest Defy Service Centre. They will be able to advise you on any aspect of the machine or send a qualified technician to repair it.

FEATURES AND BENEFITS

FEATURES		BENEFITS
Multi function		A choice of 5 cooking modes
Defrost		Speeds up defrosting
Thermofan cooking		Excellent for bulk baking.
		No flavour transfer
		Electricity saving
Conventional cooking and grilling		Traditional baking and grilling at its best
Turbo grill		Superior grilling- reduced splatter.
Automatic oven timer		Start time, cooking time, minute minder, and time of day.
Reversible door		Designed to suit any kitchen layout.
Full glass door		Easy inspection of oven interior.
Illuminated displays		Easy to read and comprehend.
Roast pan and broiler		Accessories for cooking convenience.

The Manufacturer strives for continuous improvements. For this reason, the text and illustrations in this book are subject to change without notice.

Part Number 062 942